



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



**BUREAU  
VERITAS**

Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019748	Page 1 of 3
<b>Purpose of Inspection:</b>	Routine					<b>TOTAL/SCORE</b>

Establishment Name: Waffle House	Contact/Owner Name:	Number of Repeat Violations: 0	92
Physical Address: 1120 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	
		Phone:	Follow-up: No

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C	T			O	I	N	N	C	T		
		IN				1. Proper cooling time and temperature				IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		3-OUT				2. Proper Cold Holding temperature(41°F/ 45°F)				IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		IN				3. Proper Hot Holding temperature(135°F)								<b>Preventing Contamination by Hands</b>	
		IN				4. Proper cooking time and temperature				IN				14. Hands cleaned and properly washed/ Gloves used properly	
		IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N: )	
		IN				6. Time as a Public Health Control; procedures & records								<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>				IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								<b>Chemicals</b>	
		IN				8. Food Received at proper temperature				IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>				IN				18. Toxic substances properly identified, stored and used	
		3-OUT				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>	
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				IN				19. Water from approved source; Plumbing installed; proper backflow device	
		IN				11. Proper disposition of returned, previously served or reconditioned				IN				20. Approved Sewage/Wastewater Disposal System, proper disposal	

<b>Received by:</b> (signature) 	<b>Print:</b> Tammy Hickey	<b>Title: Person In Charge/ Owner</b> Unit Manager
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**

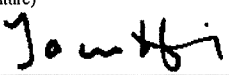



**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			2-OUT				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

<b>Received by:</b> (signature) 	<b>Print:</b> Tammy Hickey	<b>Title: Person In Charge/ Owner</b> Unit Manager
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



Texas Department of State Health Services  
Retail Food Establishment Inspection Report



BUREAU  
VERITAS

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
2	Observed sliced tomato at 58degrees. corrected on site	
32	Observed rust inside ice machine.	
9	Raw eggs in shell shall be below beverages/ready to consume items.	
	Samples: No	# Collected:
Received by: (signature)	Print: Tammy Hickey	Title: Person In Charge/ Owner Unit Manager
Inspected by: (signature)	Print: Kristen WEATHERFORD	

# Retail Food Establishment Inspection Report

Date: 02/27/2025	Time in: 11:24 AM	Time out: 12:23 PM	License/Permit # -	TMS Project # 2024-025923	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: Waffle House			Contact/Owner Name: Eric Myers		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>98/100</b>
Physical Address: 1120 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
✓						✓					
✓						✓					
✓						<b>Preventing Contamination by Hands</b>					
✓						✓					
✓						✓					
✓						<b>Highly Susceptible Populations</b>					
✓						✓					
<b>Approved Source</b>						<b>Chemicals</b>					
✓						✓					
✓						✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						✓					
✓						✓					
<b>Consumer Advisory</b>						✓					
✓						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
✓						1					
✓						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
✓						✓					
✓						✓					

Received by: (signature)	Print: Eric Myers	Phone # / email: (816)810-0969 Ericmyersbusiness95@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834



## Retail Food Establishment Inspection Report

Date: 10/09/2024	Establishment Name: Waffle House	Physical Address: 1120 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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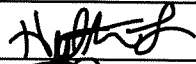
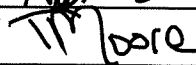
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC meat cooler	36				
2 - RIC cheese steak	35				
2 - RIC juice	36				
2 - RIC prep tomato top	41				
2 - RIC prep country ham	39				
3 - Chili hot well	159				
3 - White gravy hot well	152				
3 - Grits hot well	181				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Keep copy of all employees food handler's certificates onsite. Kristy will have copy of all employees food handler's certificates onsite by October 30, 2024.
- 28 - Shall date mark all foods in refrigerator. Observed hamburger not date marked. TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days.
- 29 - Provide accurate thermo in juice cooler
- 30 - Posted health permit 8/01/2025
- 31 - Repair faucet spout for back room hand sink. Shall have soap at all times at all hand sink
- 33 - Missing 2 stoppers at 3-compartment sink, has 1 stopper. Remove cup from air gap under 3 compartment. COS removed cup.
- 34 - Remove sticky bug strip. COS removed sticky bug strip.
- 36 - Sanitizing bucket 100 ppm cl
- 42 - Clean outside ice machine, acculturated dust.
- 45 - Keep back door closed at all times. Fix bottom weatherstripping on back door
- 47 - Post CFM in general viewing area and post health health inspection report or sign stating "Health inspection report available upon request".

Registered Food Service manager Kristy Langston	Certificate #:	Exp. Date: 02/25/2028
Pest Control Company Alpha & Omega		Service Date: 10/01/2024
Grease Trap Service Company LES		Service Date: 08/02/2024
Received by: (signature) 	Print: Heather latham	Phone # / email: Klangston33@gmail.com
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 09/09/2024	Time in: 01:47 PM	Time out: 02:57 PM	License/Permit # -	TMS Project # 2024-025923	Page 1 of 2	
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> <b>1-Compliance</b>	<input checked="" type="checkbox"/> <b>2-Routine</b>	<input type="checkbox"/> <b>3-Field Investigation</b>	<input type="checkbox"/> <b>4-Visit</b>	<input type="checkbox"/> <b>5-Other</b>
Establishment Name: Waffle House			Contact/Owner Name: Kristyn Langston		* Number of Repeat Violations: <u>8</u> ✓ Number of Violations COS: <u>0</u>	<b>84/100</b>
Physical Address: 1120 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: <input checked="" type="radio"/> Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓					✓				
	3				✓		✓				
	3				✓						
	✓						✓				
		✓					✓				
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓							✓			
	✓										
		✓									
<b>Chemicals</b>						<b>Water/ Plumbing</b>					
							✓				
							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	2				✓		2				✓
	2				✓		2				✓
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓			✓				
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
							1				✓

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	1				✓		✓				
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
							1				✓

Received by: <i>Kristyn Langston</i> (signature)	Print: Kristyn Langston	Phone # / email: klangston33@gmail.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/09/2024	Establishment Name: Waffle House	Physical Address: 1120 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Mushrooms-RIC	39	3 - Sausage gravy-steam warmer	123		
2 - Juice cooler	41	3 - Chili-steam warmer	145		
2 - Raw chicken-RIC	41	3 - Grits-steam table	161		
2 - Sliced tomatoes-prep	45				
2 - Mushrooms-prep	46				
2 - Ham-prep	47				
2 - Milk-RIC	38				
2 - Butter-WIC	40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Food in the top of the prep cooler temped 45-47 degrees. Multiple repeat violation.
  - 3 - Hot food shall be maintained at internal temperature of 135 degrees or below. Sausage gravy in steam warmer in double pan with no lid temped 123 degrees. Repeat violation.
  - 21 - At least one person with Certified Food Manager shall be on site during all hours of operation. Multiple repeat violation.
  - 22 - Renew expired food handler certificates. This was noted as a multiple repeat violation on the last inspection report.
  - 27 - Repair the prep cooler so that it is able to maintain all food at the proper temperature at all times. Multiple repeat violation.
  - 28 - Date mark food with a shelf life of no more than 7 days. Repeat violation.
  - 30 - Permit valid until 8/1/25
  - 34 - Fly swatters are not allowed in a food establishment. Multiple repeat violation. Fly tape is not allowed in a food establishment.
  - 36 - 100 ppm chlorine
  - 47 - Keep printed health inspection reports on site and post in public view. Repeat violation.
- AdditionalComments: Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Alpha & Omega		Service Date: 09/03/2024
Grease Trap Service Company LES		Service Date: 08/02/2024
Received by: <i>Kristyn Langston</i> (signature)	Print: Kristyn Langston	Phone # / email: klangston33@gmail.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 02/26/2024	Establishment Name: Waffle House	Physical Address: 1120 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Mushrooms-RIC	38	3 - Chili-steam warmer	138		
2 - Juice cooler	41	3 - Sausage gravy-steam warmer	120		
2 - Bacon-RIC	38				
2 - Sliced tomatoes-prep (top pan)	58				
2 - Ham-prep (top pan)	56				
2 - Ham-prep (drawer)	41				
2 - Chocolate milk-RIC	41				
2 - Tomato-WIC	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Food in top pans of prep cooler temped 53-58 degrees. Repeat violation. Discard food that temps over 50 degrees. And use time tags until repaired.</p> <p>3 - Hot food shall be maintained at internal temperature of 135 degrees or above. Sausage gravy in steam warmer temped 120 degrees. Double pan can make it more difficult to maintain hot temperature. Using a lid and stirring regularly may help.</p> <p>21 - At least one person with Certified Food Manger shall be on site during all hours of operation. Repeat violation.</p> <p>22 - Renew expired food handler certificates. Multiple repeat violation.</p> <p>27 - Repair prep cooler so that all food is able to be kept at proper temperature at all times. Repeat violation.</p> <p>28 - Date mark food with a shelf life of no more than 7 days</p> <p>29 - Obtain a thermometer that can pass through dish machine or thermal strips to ensure dish machine reaches proper temperature. External temperature gauge is difficult to see.</p> <p>34 - Fly swatter are not allowed in a food establishment. Repeat violation.</p> <p>36 - Wiping cloth buckets tested 0 ppm. Multiple repeat violation. After mixing again, it tested 300 ppm chlorine. If using bleach, aim for 100 ppm chlorine. If employees are allergic or sensitive to bleach, may use a QA sanitizer mixed to 200-400 ppm QA. This will need a different kind of test strip.</p> <p>47 - Keep printed health inspection reports on site. Post current health permit in public view.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Alpha & Omega		Service Date: 02/06/2024
Grease Trap Service Company LES		Service Date: 01/05/2024
Received by: (signature) <i>Darlene Grimsley</i>	Print: Darlene Grimsley	Phone # / email: sugar042366@gmail.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 09/11/2023	Establishment Name: Waffle House	Physical Address: 1120 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Orange juice-RIC	71	3 - Grits-steam table	162		
2 - Diced ham-top of prep	46	3 - Sausage gravy-steam warmer	142		
2 - Mushrooms-top of prep	47				
2 - Diced ham-prep drawer	47				
2 - Raw bacon-RIC	30				
2 - Chocolate milk-RIC	36				
2 - Jalapeños-RIC	39				
2 - Butter-WIC	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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2 - Cold food and drink shall be maintained at internal temperature of 41 degrees or below. Orange juice in reach-in cooler temped 71 degrees. Discard juice and repair cooler. Food in prep cooler temped 43-48 degrees. Move food to another cooler. For food needed for prep, shall time tag and use within 4 hours.

18 - Label all spray bottles

21 - At least one person with Certified Food Manager shall be on site during all hours of operation. Renew expired Food Manager certificates.

22 - Renew expired food handler certificates

27 - Repair 2 coolers that are not holding food at proper temperature.

29 - Note: provide a dish machine thermometer or thermal strips to verify sanitizing temperature. If using QA sanitizer (one employee allergic to bleach), provide QA test strips.

30 - Permit valid until 8/1/2024



31 - Supply hand sinks with paper towels.

34 - Fly swatter are not allowed in a food establishment.

36 - Wiping cloth sanitizer tested 0ppm chlorine or QA. Repeat violation. Shall be 100 ppm chlorine or 200-400 ppm QA. Do not dilute sanitize from spray bottle.

42 - Clean bottom of cooler

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Darlene Grimsley		Certificate #:	Exp. Date: 04/30/2023
Pest Control Company Alpha & Omega			Service Date: 07/03/2023
Grease Trap Service Company LES			Service Date: 08/15/2023
Received by: (signature) 	Print: Eric Myers	Phone # / email: ericmeyersbusiness95@gmail.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

# Retail Food Establishment Inspection Report

Date: 03/14/2023	Time in: 01:18 PM	Time out: 02:01 PM	License/Permit # -	TMS Project # 2022-022348	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: Waffle House			Contact/Owner Name: Ronald Brown		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>91/100</b>
Physical Address: 1120 Hwy 67 (7-2014) Suite: Waffle House			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		
Follow-up: Yes No (circle one)							

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' in appropriate box for **R**

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓										
	✓						✓				
		✓					✓				
		✓									
							✓				
	✓										
		✓					✓				
							✓				
	✓										
	✓						✓				
	✓						✓				

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓					2					
							✓				
	✓										
	✓						✓				
						2					
	✓					2					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓										
1						1					
	✓						✓				
	✓						✓				
							✓				
	✓					1					

Received by: (signature)	Print: Ronald Brown	Phone # / email: (817)475-4037 dntrhb@yahoo.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 08/19/2022	Time in: 12:48 PM	Time out: 01:37 PM	License/Permit # -	TMS Project # 2022-022348	Page 1 of 2
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<b>Purpose of Inspection:</b>	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	<b>TOTAL/SCORE</b>
Establishment Name: Waffle House		Contact/Owner Name: Ronald Brown		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>95/100</b>
Physical Address: 1120 Hwy 67 (7-2014) Suite: Waffle House		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

**Compliance Status:** OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status	O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	O U T	I N	N O	N A	C O S	Employee Health	R
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)								<b>Preventing Contamination by Hands</b>	
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
						6. Time as a Public Health Control; procedures & records								<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								<b>Chemicals</b>	
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>								18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 160F ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device	
						11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status	O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	Compliance Status	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe								<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>								<b>Utensils, Equipment, and Vending</b>	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used	
						<b>Consumer Advisory</b>								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status	O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	Compliance Status	O U T	I N	N O	N A	C O S	Food Identification	R
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use								<b>Physical Facilities</b>	
						36. Wiping Cloths; properly used and stored								42. Non-Food Contact surfaces clean	
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained	
						<b>Proper Use of Utensils</b>								45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used								47. Other Violations	

Received by: (signature)	Print: Ronald Brown	Phone # / email: Dnrhb@yahoo.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

**Bureau Veritas North America, Inc.**

Date: 02-23-21	Time in:	Time out:	License/Permit#: 2020-014129	Est. Type:	Risk Category:	Page 1 of 2
<b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <b>TOTAL/SCORE</b>						
Establishment Name: Nattie House #1765			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 87	
Physical Address: 1120 Hwy 67			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes No (circle one)	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
		✓			1. Proper cooling time and temperature			✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
B					2. Proper Cold Holding temperature(41°F/ 45°F)			✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	✓				3. Proper Hot Holding temperature(135°F)			✓			<b>Preventing Contamination by Hands</b>		
					4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
					6. Time as a Public Health Control; procedures & records Approved Source						<b>Highly Susceptible Populations</b>		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					8. Food Received at proper temperature						<b>Chemicals</b>		
					<b>Protection from Contamination</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used		
B					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 154 ppm/temperature						<b>Water/ Plumbing</b>		
					11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device		
											20. Approved Sewage/Wastewater Disposal System, proper disposal		

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling						28. Proper Date Marking and disposition		
*					23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Permit Requirement, Prerequisite for Operation</b>		
					<b>Conformance with Approved Procedures</b>						30. Food Establishment Permit (Current & Valid)		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						<b>Utensils, Equipment, and Vending</b>		
					<b>Consumer Advisory</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
											33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
					34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>		
					36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean		
					37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used		
					38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained		
					<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean		
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean		
					40. Single-service & single-use articles; properly stored and used						47. Other Violations		

Received by: <i>Kristy Lanagan</i>	Print: <i>Kristy Lanagan</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Angrese</i>	Print: <i>Angela Angrese</i>	Business Email:





# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/13/19	Time in:	Time out:	License/Permit # 2019014375	Est. Type	Risk Category	Page 1 of 2
<b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <b>TOTAL/SCORE</b>						
Establishment Name: Waffle House #1765			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1100 US. 67			City/County: Colorado	Zip Code:	Phone:	Follow-up: Yes No (circle one)

87

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>														
													<b>Employee Health</b>	
													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
B													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
													<b>Preventing Contamination by Hands</b>	
													14. Hands cleaned and properly washed/ Gloves used properly	
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)	
													<b>Highly Susceptible Populations</b>	
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
													<b>Chemicals</b>	
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
													18. Toxic substances properly identified, stored and used	
													<b>Water/ Plumbing</b>	
													19. Water from approved source; Plumbing installed; proper backflow device	
3													20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<b>Demonstration of Knowledge/ Personnel</b>														
													<b>Food Temperature Control/ Identification</b>	
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
													28. Proper Date Marking and disposition	
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
													<b>Permit Requirement, Prerequisite for Operation</b>	
													30. Food Establishment Permit (Current & Valid)	
													<b>Utensils, Equipment, and Vending</b>	
													31. Adequate handwashing facilities: Accessible and properly supplied, used	
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
													33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<b>Prevention of Food Contamination</b>														
													<b>Food Identification</b>	
													41. Original container labeling (Bulk Food)	
													<b>Physical Facilities</b>	
													42. Non-Food Contact surfaces clean	
													43. Adequate ventilation and lighting; designated areas used	
													44. Garbage and Refuse properly disposed; facilities maintained	
													45. Physical facilities installed, maintained, and clean	
													46. Toilet Facilities; properly constructed, supplied, and clean	
													47. Other Violations	

Received by: *Darlene Grimbly* Print: *Darlene Grimbly* Title: Person In Charge/ Owner

Inspected by: *Marguese, PS* Print: *Angela Varguese, PS* Business Email:





**Retail Food Establishment Inspection Report**  
**Bureau Veritas North America, Inc.**

Date: 02/08/18	Time in: 3:38	Time out:	License/Permit #: 2017012773	Est. Type:	Risk Category:	Page 1 of 2	
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: WAFFLE HOUSE #1165			Contact/Owner Name:	* Number of Repeat Violations: _____		86 / B	
Physical Address: 120 Hwy 67			City/County: Aventura	Zip Code:	Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
OUT	IN			NO	NA		
3		1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3		2. Proper Cold Holding temperature(41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		3. Proper Hot Holding temperature(135°F)				<b>Preventing Contamination by Hands</b>	
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		6. Time as a Public Health Control; procedures & records				<b>Highly Susceptible Populations</b>	
		<b>Approved Source</b>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				<b>Chemicals</b>	
		8. Food Received at proper temperature				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		<b>Protection from Contamination</b>				18. Toxic substances properly identified, stored and used	
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<b>Water/ Plumbing</b>	
		10. Food contact surfaces and Returnables : Cleaned and Sanitized at 150ppm/temperature 200Bleach				19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
OUT	IN			NO	NA		
2		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		22. Food Handler/ no unauthorized persons/ personnel				28. Proper Date Marking and disposition	
2	X	23. Hot and Cold Water available; adequate pressure, safe				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				<b>Permit Requirement, Prerequisite for Operation</b>	
		<b>Conformance with Approved Procedures</b>				30. Food Establishment Permit (Current & Valid)	
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				<b>Utensils, Equipment, and Vending</b>	
		<b>Consumer Advisory</b>				31. Adequate handwashing facilities: Accessible and properly supplied, used	
		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
OUT	IN			NO	NA		
		34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)	
		35. Personal Cleanliness/eating, drinking or tobacco use				<b>Physical Facilities</b>	
		36. Wiping Cloths; properly used and stored				42. Non-Food Contact surfaces clean	
		37. Environmental contamination				43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing method				44. Garbage and Refuse properly disposed; facilities maintained	
		<b>Proper Use of Utensils</b>				45. Physical facilities installed, maintained, and clean	
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				46. Toilet Facilities; properly constructed, supplied, and clean	
		40. Single-service & single-use articles; properly stored and used				47. Other Violations	

Received by: <i>Dorlene Grimsby</i>	Print: <i>Dorlene Grimsby</i>	Title: <i>Person in Charge/ Owner</i>
Inspected by: <i>Angela Varghese PS</i>	Print: <i>Angela Varghese PS</i>	Business Email: _____